4: West K-5 (1946) 1948 NU34 Tarasco NU34
[P. 47-d] Sierra
Pátzcuaro

262 raw (when aged or *pasado*) or, more recently, cooked on Easter, and sometimes on the village saint's day are distributed to all inhabitants at the end of the fiesta.[101] Moreover, cacao beans
[439] were formerly an important trade article imported into the upland pueblos. In most households in
252 the Sierra the beans were roasted on the *comal* and then wet-ground on the metate. Mixed with piloncillo and cinnamon, the chocolate "dough" was made into small disks (2 in. diameter), called k'ékua. A chocolate drink is made by dissolving the k'ékua in hot water. A few storekeepers still make disks from ground chocolate purchased from mestizo wholesalers. Today chocolate is
[609] taken principally on fiesta days, and is often served to visiting strangers. Other tropical fruits, such
262 as the common banana, mango, pineapple, mamey, chicozapote, zapote prieto, etc., are brought into the Sierra in season. They are eaten at all times and appear to have no ceremonial significance. Pineapple is used for a fermented beverage, *tepache*.

244 **Specialized truck gardening.**—This is a more recent type of horticulture among the Tarascans.
312 They have adopted intensive commercial production of vegetables in only a few well-watered spots near large mestizo markets. The most notable truck gardening district has developed on the narrow stretches of lacustrine soil along the shores of Lake Pátzcuaro, where irrigation is practiced. Although water is carried in buckets to some of the smaller gardens (e. g., in Puácuaro), most of the vegetable plots are irrigated with the t'apáratarákua, or *pala*, possibly a pre-Columbian
[406] invention.[102] This instrument consists of a wooden spoonlike container fastened to a long pine pole, which, resting on a crosspiece, is used like a lever to scoop water from ditches or wells (fig. 4; pl. 7). Along the wide western shore of Pátzcuaro shallow ditch wells are dug down to the water level (5 to 6 ft. from the surface), from which water is scooped and distributed to vegetable plots by a system of small canals. Along the narrow shores of the Tarío-k'éri Peninsula (where the water table is low) small canals have been constructed to permit lake water to flow into a ditch well, from which the water is lifted with the *pala* to high levels. In

[101] The latter custom was reported from Charapan and Patamban.

[102] The provenience of the *t'apáratarákua* is not clear. Its mention has not been encountered in colonial documents; the Relación de Michoacán (p. 25), however, speaks of irrigated maize, presumably around Lake Pátzcuaro. Today the *t'apáratarákua* is used also at Tarejero, in the basin of Zamapu.

[P. 48]

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FIGURE 4.—The t'apteirakua irrigation device. The pole to which the wooden spoon is attached is approximately 12 feet long.

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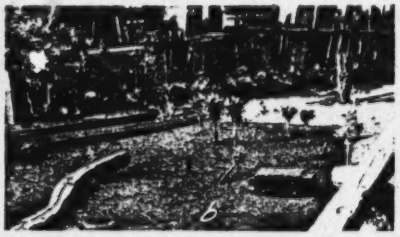

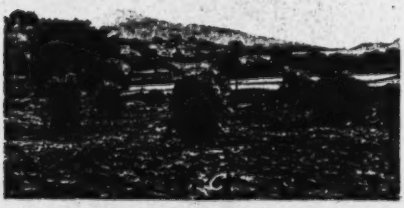

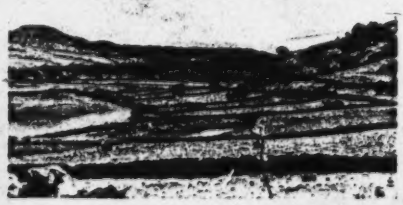

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PLATE 7.—Hardwickia and deciduous subsoils. a, Large plowed circles, San Felipe. Note cactus fence enclosing trees. b, Small patch of cabbage in house lot, San Felipe. c, Vines of chayote in circles, Tanaquillo, La Calzada. d, Irrigated vegetable plots along watercourse of Lake Pátzcuaro, near Arócutin. e, Dish well and pulley (tapalcahuanty) used to lift water from ditch to irrigate fields. Near Urichu. f, Sheep grazing in harvested maize field, near Tarasco. g, Herding sheep near summit of Cerro de Pakanchan. The flock is from the ranchu of Uringuitiro. h, Ox lives in house lot, Arócutin.

[End-plate 7]